

Toothsome New Ways of Serving





MACARONI DRESSING FOR FOWL. Chop fine a sufficient quantity of cooked Stinner's Macaroni to stuff the frowt. Cook and chop the liver and other giblets of the frowt, mix with the Macaroni, season with grated onion, sall and pepper, using chopped peppers if sited, about a tablespoon each of peppers and onion, and stuff the fowl lightly. If stuffed tightly it will swell and be too dense. Add sage if detired.







MACARONI AND BACON. Bell half a package of Stimer's Macaroni in plenty of boiling, salted water for 12 minutes; it must be tender but not pulpy. When cooked sufficiently drain it thoroughly. Melt 4 table-apoons of butter in a stewpan, put in the Macaroni, and sin over the fire until quate hot; season it nicely with salt and pepper. Cut § pound of bacon into slices, roll each after up, and put in a skewer; place the skewer with the becom on a baking tin and put in the oven. When the bacon is cocked, turn out the Macaroni onto a hot dish, arrange the rolls of bacon around it, and array very but.



MACARONI CROQUETTES. Prepars I cup el Siènner's Cut Macaroni. Melt I tablespoons butter in a succepen, into this sits 3 tablespoons flour, add seasonings consisting of \$\frac{1}{2}\$ tenspoon salt, \$\frac{1}{2}\$ tenspoon papriks. To this add onse cup mile, cream, or temato purce and stir until the succe boils. Add macaroni and 3 tablespoons grated cheese, also 3 tablespoons minered ham, then mix and turn out on a buttered plate to cool. When cold, form into cylinder shapes, each crequette consisting of a tablespoonful. After dipping them in a beaten sign, roll in grated cheese and beat crumbs, then fry for one minute in piping hot fat. Can be served with tomato sauce, if desired.



Warning The cooking qualities of SKINNER'S. Macaroni are so distinctive that if you attempt to use a SKINNER reciprish another macaroni you are almost

SKINNER'S Macaroni

ERE is a page of recipes for SKINNER'S Macaroni—some old, some new—mostly new. Particularly delightful and unusual, you will find, is the dish of SKINNER'S Macaroni Fruit Pudding illustrated above—custard and macaroni, mixed with chopped nuts, raisins, or fruit; garnished with canned plums and candied apple slices, and served with plum juice as a sauce. Sounds toothsome, doesn't it?

Besides soups and desserts, SKINNER'S Macaroni is a healthful, economical and convenient food product, served as an entree.

Cut out and try some of the tested recipes on this page. Get a package or two of SKINNER'S Macaroni at your grocers TODAY.

## 141 Tested SKINNER Recipes 4c.

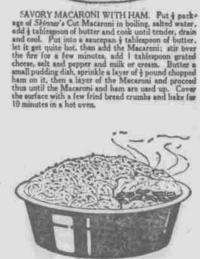
Send us 4c. to cover cost of postage and mailing and we shall be glad to send you these recipes showing you how to make a variety of new and savory dishes with SKINNER'S Macaroni, SKINNER'S Spaghetti, and SKINNER'S Egg Noodles.

Skinner Manufacturing Company World's Largest Macaroni Manufacturers Omaha, U.S.A.





FISH AND MACARONI MOLD. Break i pound of Stinner's Macaroni into I inch pieces, all except 3 or 4 sticks, and cook in boiling, salted water until tender. Remove all bones from Z cups of fish and separate into flakes. Season to taste with salt, perpor and paperiks, add cooked Macaroni and just enough thick white sauce to moisten. Butter a mold, arrange the long strips of cooked Macaroni in a conventional design on the bottom of the mold and fill with the Macaroni and fish mixture. Steam) hour and then invert on a serving dish. Garnish v water cross, alices of lemon and stuffed olives. Serve with cream sauce.



MACARONI A L'ITALIENNE. Put 2 pounds at beef, well larded with strips of salt pork. 2 chopped onions and 1 clove of garlic in a covered kettle on the back of the stove; let it cock slowly until it throws ent its junc and is a rich brown; add 1 quart of tomatoes seasoned with pepper and salt and allow the mixture to simmer for about 2 hours. Break the desired quantity of Stitmer's Macaroni into boiling water and boil about 10 or 12 minutes until tender, drain and blanch. Put a layer of the boiled Macaroni in a pudding dish cover with some of the above mixture, then a layer of grated cheese and so on in layers until the dish is filled; place in the oven and bake half an hour. Serve around the meat, placed in center of platter.



MACARONI WITH HOT SAUCE. Break the desired quantity of Skinner's Macaroni into boiling water, boil 10 or 12 minutes, drain and blanch. Prepare a white sauce with cream or milk and a generous supply of butter. To 13 pints of the sauce and a saltspoon of cayenne pepper, I traspoon of muttard, rubbing them with the salt and flour into the butter. Put Macaroni in a pudding dish and pour the sauce aver, and heat in a tinck oven.

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